WHITEHEAD

Work Saving Kitchens

GENERAL

Incorporating **ELECTRIC** *Appliances*

NEW KITCHEN BEAUTY AND DELIGHT

IT'S NICE to dream dreams. It's fun to imagine changes that would make your kitchen lovelier to look at, and easier to work in. But why be satisfied with hopes? Why remain a castle builder? Today—right now—you can have a Whitehead Kitchen that brings your fondest expectations to life. And you can easily afford that dream-come-true because it's well within your means!

Imagine a kitchen so wonderfully convenient that kitchen chores, as you know them today, are practically abolished! Imagine a kitchen teeming with electric appliances that work for you at the snap of a switch—"think out" your day's schedule in advance! Imagine that same Kitchen with back-saving Monel working surfaces and time-saving Whitehead cabinets. Picture all this, and you visualize a Whitehead Work-Saving Kitchen, deliberately built to spare your energy, and to allow new freedom for more agreeable interests.

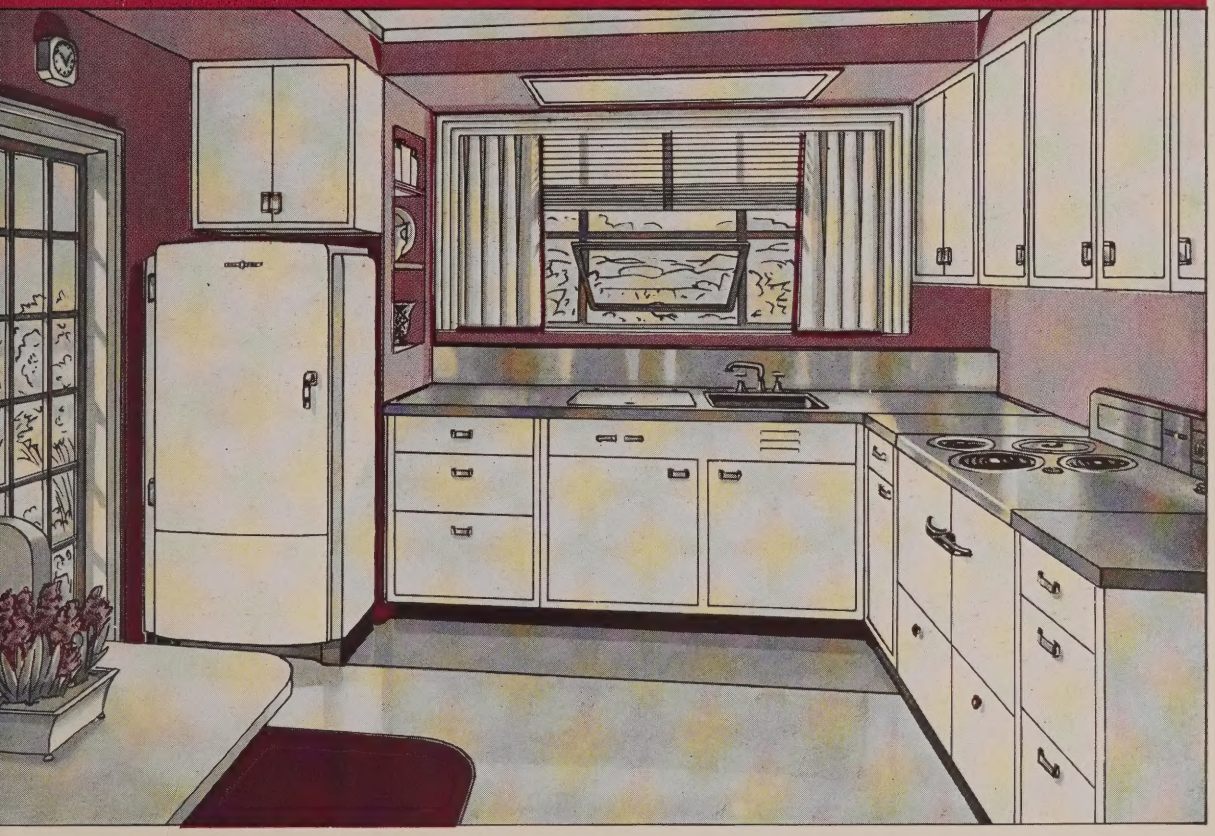
Now think of a kitchen where loveliness and harmonious color predominate. Fancy the gleaming lustre of Monel Tops and working surfaces . . . the sparkling cheer of cabinets, sink and electric appliances . . . the delightful colors that make your kitchen as charming as a modern living room. Imagine this, too, and you know why Whitehead Kitchens are just as lovely as they are efficient.

Efficient, did we say? Actually Whitehead Kitchens are the nearest approach to perfection that science knows. They begin by saving your time, and end by dividing your kitchen hours into moments to which you actually look forward with pleasure. There is no place in them for nerve-racking tension . . . none of the old insistence upon brawn and muscle and steaming labor! The story of *how* these evils have been abolished is told on later pages. Meanwhile, we give you a single example:

If you have a modern refrigerator, you know how greatly it has contributed to your peace of mind, how much its automatic features have meant to your pocketbook.

But—haven't you often longed for a nearby working surface where you could conveniently prepare salads and cold dishes? Haven't you missed a convenient compartment where refrigerator utensils could be easily reached without unnecessary steps? If only your footprints could talk! What a story of wasted energy they would tell!

CAN NOW BE YOURS



The Whitehead Kitchen, in brief, is a combination of modern appliances, supplemented by cabinet space and working surfaces—with everything so placed that the entire room is considerate of your time, constructed to cause you no annoyance, and designed to captivate you with its simple charm and unblemished beauty.

Yet, no matter what the size of your kitchen may be, no matter what its shape, there is a Whitehead work-saving plan that will exactly fit your needs. For it is true that Whitehead Kitchens are custom planned, even though they offer you the economies of standard production.

There was no difficulty, for example, in planning the three different-sized kitchens which you see, complete with General Electric appliances and Whitehead units, on the cover and two facing pages. No shopping around for matched equipment to occupy appointed spaces, no expensive cutting down of stock materials!

Picture one of these kitchens in your own home. Imagine yourself in the center of such a scene. Then read, on the following pages, how easy it is to make that conception come true. It's a story of absorbing interest—a story that every woman ought to read!

Work Saving because it's

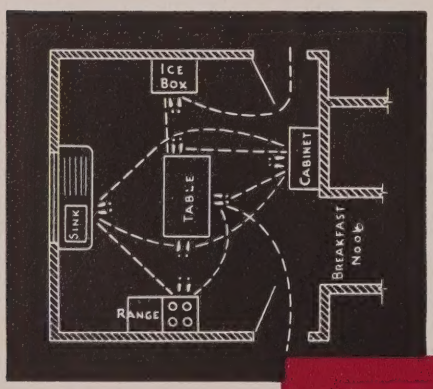
THE sole object of modern planning is to transform the kitchen from sweatshop to workshop. And so, borrowing a leaf from the pages of big industry, we divide your kitchen into major departments where each activity is centralized—untangled from others. In this way, misdirected energy is saved; and the chores of yesterday become the creative experiences of tomorrow.

It doesn't take much reflection to discover that every kitchen has three centers of activity—sink, refrigerator and range. Experts in kitchen efficiency, in fact, "spotted" those areas long ago. That's why, today, we have kitchens so wonderfully organized, so efficiently sectioned off—and yet so beautifully integrated.

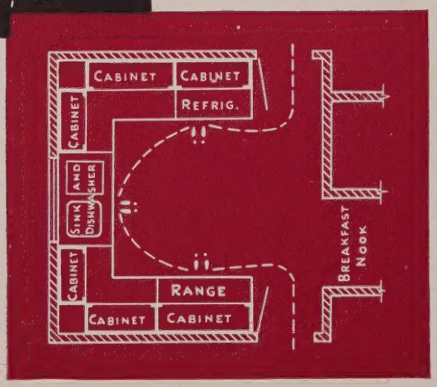
A mere glance at the pictures on these pages shows how Whitehead has made these three work centers effectively self-contained. See how every shelf and cabinet is placed exactly where it belongs . . . how every utensil is within easy reach of the fingers! Here, indeed, is modern reproof of the footloose confusion of yesterday's kitchen. Here is the modern medium that makes every woman the real mistress of her home!

THE SINK CENTER

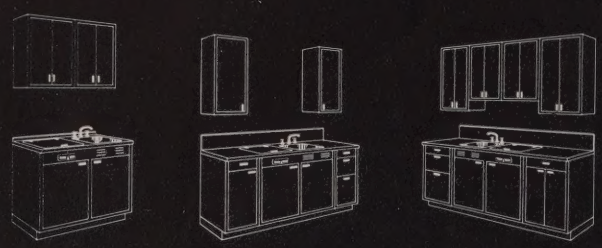
The axis on which everything else in the kitchen turns. Here is where you prepare and wash vegetables, clean dishes after meals, where most kitchen operations begin and end. Here you have the efficiency of Monel for your sink . . . of reachable Whitehead Cabinets—for pans, cutlery, cleaning necessities and dishes . . . a General Electric Dishwasher...everything working in happy unison. And there is a combination to meet YOUR needs.



(Left) Footsteps in the kitchen, like footprints on the sands of time, are soon washed away in memory. But what a toll of time and energy they take! Here is the tell-tale story of real hardship in an unplanned kitchen.



(Right) Sherlock Holmes might interpret these footsteps as of a woman serene in mind, calm in manner. Who wouldn't be serene in a kitchen where every square inch is deftly planned, where everything works with precision?



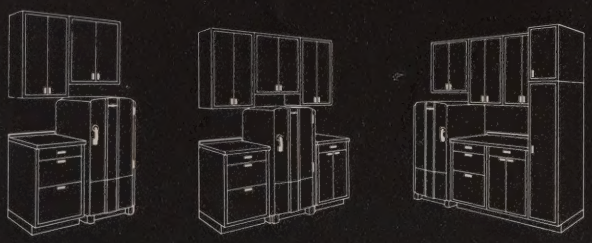
PLANNED that way

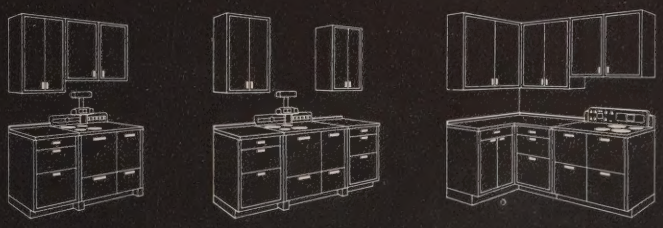
THE REFRIGERATOR CENTER

The food warehouse of your kitchen. As near the delivery entrance as possible, for transport of supplies! Whitehead accessories for canned goods, cereals and bowls . . . for refrigerator utensils . . . Monel working surfaces for transfer of foods in and out of your General Electric refrigerator, and for preparing delectable cold dishes. Only ONE picture of what YOUR refrigerator center might look like.

THE RANGE CENTER

A meal preparation and serving point, with a place for everything, and everything in its place! No more scurrying around for the things you need. Pots and kettles are there in Whitehead Cabinets, right next to your General Electric Range. Condiments and dressings no further away than your finger tips! Monel working surfaces for steaming dishes and heated pans—able and ready to "take it!" ONE Range Center out of many.





Work Saving ... because of

AT first glance, it might not seem important to you that Monel is an alloy of two-thirds Nickel and one-third Copper. The fact that this metal has extreme durability with the strength and toughness of steel, may have little significance.

But . . . when you realize that Monel is also rust-proof and resistant to all food acids and alkalis usually found in a home, it begins to have interesting possibilities.

And when you also find that Monel is not a coating but a solid metal all the way through—with nothing to chip, crack or wear off, *then* its advantages in your home become obvious.

All Whitehead Sinks are made of Monel. *And when you realize that your sink performs the hardest job in all your kitchen*—then it becomes clear why the Whitehead Sink is exactly suited to the modern work-saving kitchen.

Monel is practically immune to wear and tear. That's why it is widely used in railroad dining car kitchens.

Second, Monel can be kept clean with minimum effort. That's why such eminent hotels as the Waldorf-Astoria in New York have found it satisfactory for the kitchen.

Third, the lustre of Monel is as beautiful as old silver—a beauty that never departs because Monel is a *solid* metal all the way through. Watchcases are now being made of Monel, because of its beauty.

These are some of the basic reasons why Whitehead selected Monel for sinks and kitchen working surfaces.

In addition, for your kitchen the Whitehead Monel Sink has further advantages that you'll find desirable. It is resilient enough to soften impacts of dishes and to reduce breakage. You can set hot pans on it without fear. And it blends beautifully with any color scheme you may have now—*or decide on later.*

For the sink and other working surfaces in your work-saving kitchen, can you imagine a more *capable* substance, a more *work-saving* material, than Monel?

WHITEHEAD MONEL SINKS

CONSTRUCTION FEATURES

Integral backsplash construction.

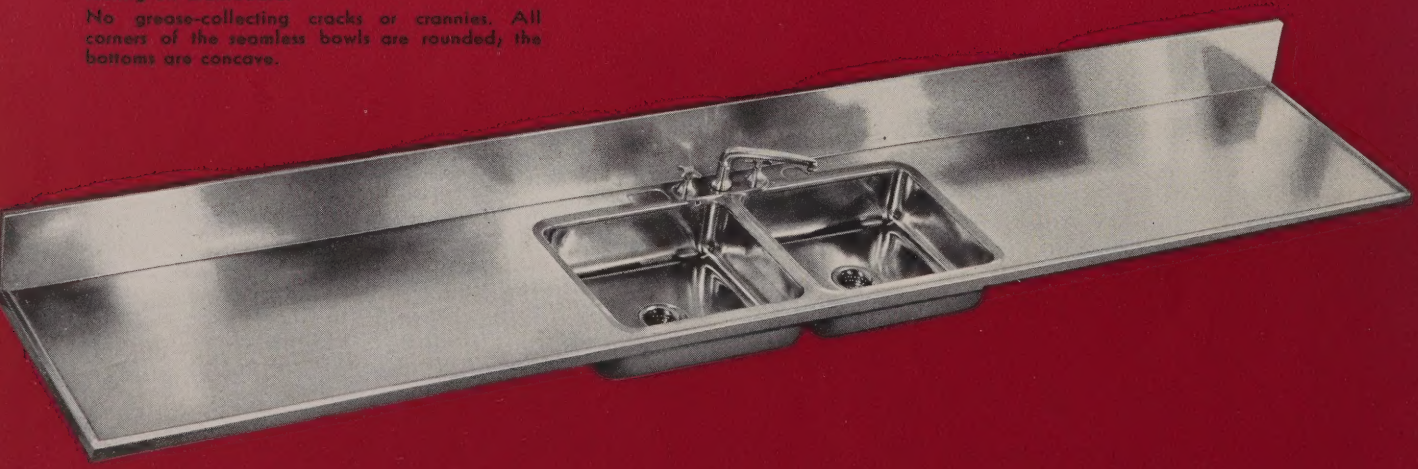
Bowl within 2½" of front edge. You don't have to bend over to use it.

Pedestal faucet mounted on sink deck behind bowl. More practical, more convenient.

Soap dish and glass holder, as well as faucet platform, pressed right in sink deck. Easy to clean; no streaking of walls or backsplash.

Flare around bowl insures against water collecting on drainboard.

No grease-collecting cracks or crannies. All corners of the seamless bowls are rounded; the bottoms are concave.



MATERIALS and CONSTRUCTION

CONSTRUCTION FEATURES

Anti-friction drawer slides.
Fully insulated door and drawer fronts.
Recessed toe space.
Concealed hinges.
Bullet catches.
Rubber bumpers.
Welded door and drawer corners.
All frame corners welded.
Monel hardware.

WHITEHEAD STEEL CABINETS

And when, in addition to Monel sink and working surfaces, you can have Whitehead Cabinets of lasting, highest-grade furniture steel—a material that won't warp and swell with the weather, that will "take" hard wear indefinitely, that is coated with a beautiful baked enamel finish, *then* it is easy to see how your entire kitchen becomes a more satisfying place to work in. Moreover, the same kind of material, the same finish, that is employed in your modern kitchen appliances.

"But how does construction save work?" you wonder. Take a look at the *combination* of the Whitehead Steel Cabinet *and* the Whitehead Monel Sink. Note the closeness of the bowl to the front of the sink. Notice that recessed toe space? You don't bend over to work *here,* but can stand in a natural position. That one feature eliminates many a backache.

Work surfaces that reach just the right height from the floor (36 inches)—drawers that slide without sticking—doors that open without scraping and close on a bullet catch that *holds* them.

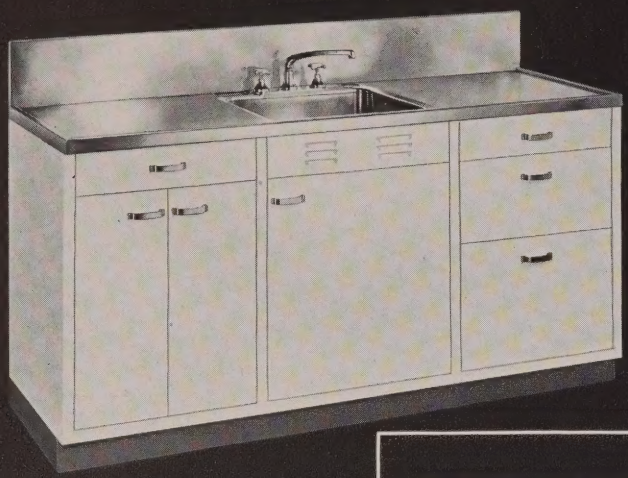
No jutting hinges to catch your dress, no loose-jointed corners to harbor dirt—all corners are welded tight. All doors and drawer fronts insulated—they work with the noiselessness of falling snow, but with the resiliency of the steel of which they are made.

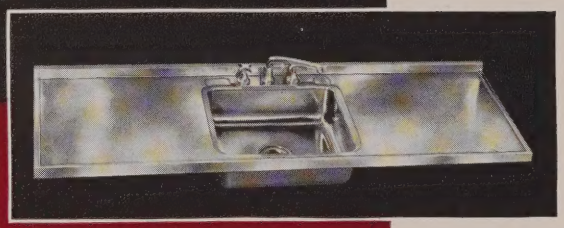
All cabinets, inside and out, are finished absolutely smooth for cleaning. All handles are of that same rust-proof metal that forms your work surfaces—MONEL.

The durability of Monel and steel for permanence, careful construction that eliminates annoyances—Whitehead has made sure that you'll enjoy these work-saving features for years to come!

FOR THE HARDEST JOB IN YOUR KITCHEN

THE WHITEHE





SINGLE BOWL MODELS

MORE than twice as much of your time is spent at the sink than at any other center in your kitchen. That's why you need an efficient, compact unit that will save you time. That's why Whitehead created this cabinet sink with its efficient working area and sufficient cabinet space.

Here is something more than just a place to clean your dishes or wash your vegetables. It's a regular sanitation headquarters—with a place for everything that has to do with operations around the sink. AND it is equipped with every convenience to make your kitchen more livable and your working hours more pleasant!

There is ample storage space, for instance, for towels, pans, wash cloths, soap, washing powders. There's a big, roomy drawer for cutlery and the hundred and one gadgets you need when preparing a meal. In short, there's a place for everything you need to make your sink the compact, *independent* unit it ought to be.

And this very same sink is supplied with single or double drainboard—just as you want it. In fact, as the table below shows, there is a size for every possible need. The diagram at the left shows the cabinet arrangements for each of these Standard Whitehead Ensembles.

CABINET ARRANGEMENTS OF STANDARD ENSEMBLES

PKC 2048R

PKC 2060

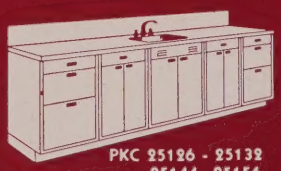
PKC 2072

PKC 2584

PKC 2596

PKC 25108

PKC 25120



PKC 25126 - 25132
25144 - 25156

PKC 25168

TABLE OF SIZES

Standard Ensembles	ACTUAL OVERALL			Length of Sink Bowl	Length of Drain-boards
	Width	Length	Height		
PKC 2048R†	25	48	36	20	26¼
PKC 2048L†	25	48	36	20	26¼
PKC 2060	25	60	36	20	20
PKC 2072	25	72	36	20	26
PKC 2584	25	84	36	25	29½
PKC 2596	25	96	36	25	35½
PKC 25108	25	108	36	25	41½
PKC 25120	25	120	36	25	47½
PKC 25126	25	126	36	25	50½
PKC 25132	25	132	36	25	53½
PKC 25144	25	144	36	25	59½
PKC 25156	25	156	36	25	65½
PKC 25168	25	168	36	25	71½

†Suffix L and R following 2048 Series signifies Left or Right drainboard.

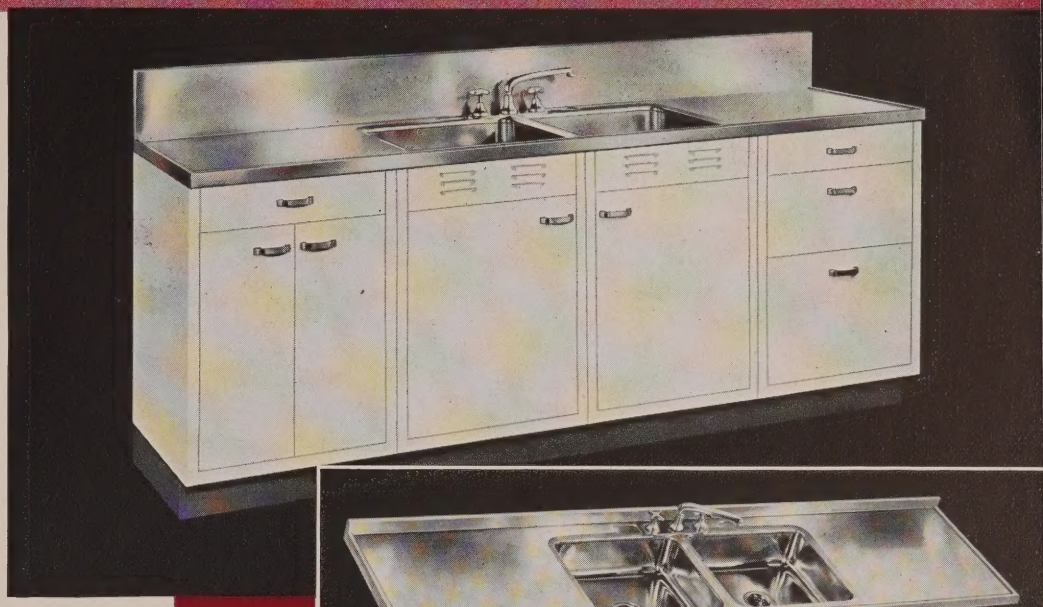
Sinks are available with 7¾" or 1¼" backsplashers. Please specify back height when ordering.

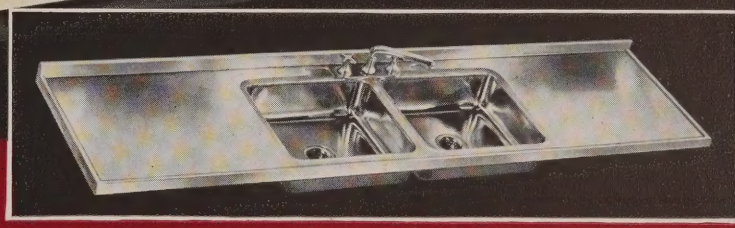
Sinks are available with one or two end splashers, if desired.

Intermediate sizes of these sinks and combinations available at slight extra cost.

SINKS ARE AVAILABLE WITHOUT BASE CABINETS. TO ORDER, OMIT PREFIX "PK."

AD SINK·CABINET ENSEMBLE





DOUBLE BOWL MODELS

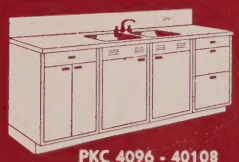
SOME women erroneously believe that the Whitehead Double Bowl Sink is built exclusively for large family homes or for boarding houses and restaurants where "Kitchen traffic" is extra heavy. But the Double Bowl Sink is highly desirable for *any* household—providing, of course, there is space for installation. For it stands to reason that where you have twice the conveniences to speed you through your daily tasks you have twice the efficiency and half the labor and trouble.

The duplicate bowls, for instance, permit work on two separate kitchen jobs simultaneously. Used pots may be stored in one bowl while vegetables are cleaned in another. Preparation of recipes requiring cracked ice may be carried out at one bowl, while the other bowl is in use for storage or for preparation of other dishes. Many other double advantages will suggest themselves in actual usage of these models.

The table below and diagrams at right show standard sizes and cabinet arrangements which are available.

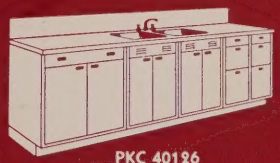
CABINET ARRANGEMENTS OF STANDARD ENSEMBLES

PKC 4084

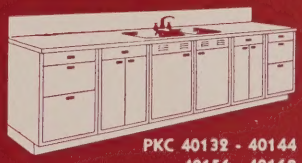


PKC 4096 - 40108

PKC 40120



PKC 40126



PKC 40132 - 40144
40156 - 40168

SINKS ARE AVAILABLE WITHOUT BASE CABINETS. TO ORDER, OMIT PREFIX "PK."

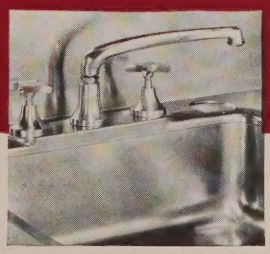
TABLE OF SIZES

Standard Ensemble	Actual Overall			Length of Each Sink Bowl	Length of Each Drainboard
	Width	Length	Height		
PKC 4084	25	84	36	20	21
PKC 4096	25	96	36	20	27
PKC 40108	25	108	36	20	33
PKC 40120	25	120	36	20	39
PKC 40126	25	126	36	20	42
PKC 40132	25	132	36	20	45
PKC 40144	25	144	36	20	51
PKC 40156	25	156	36	20	57
PKC 40168	25	168	36	20	63

Sinks are available with 7¾" and 1¼" back splashers. Please specify back height when ordering.

Sinks are available with one or two end splashers if desired.

Intermediate sizes of these sinks and combinations are available at slight extra cost.



This Pedestal Faucet is available for use with the Whitehead Monel Sink. Its beautiful satin finish blends harmoniously with Monel.

A Crumb Cup Strainer with Monel Basket is regularly supplied for each bowl on all Standard Whitehead Monel Sinks.

All standard sink models can be furnished with enlarged drain opening to accommodate General Electric Disposall (see next page). If double bowl model, specify which bowl. No Crumb Cup Strainer is provided for the Disposall opening, as it is not necessary.

WHITEHEAD ENSEMBLES

NOW, for the first time, Whitehead has adapted its line of Monel Sinks and Steel Base Cabinets to accommodate General Electric Dishwasher and Disposall units. These sinks and ensembles, illustrated below and on the opposite page, can be used only in conjunction with the General Electric Dishwasher, but the Disposall is optional and can be installed either originally or at any subsequent date.

All of the work-saving advantages in the design of Whitehead Standard Sinks, as well as those of material and construction, are naturally inherent in these models. The durability of the Monel, and its cleanliness and beauty, the convenience of the ensemble Steel Cabinets, offer you every advantage about which you have read on previous pages of this book.

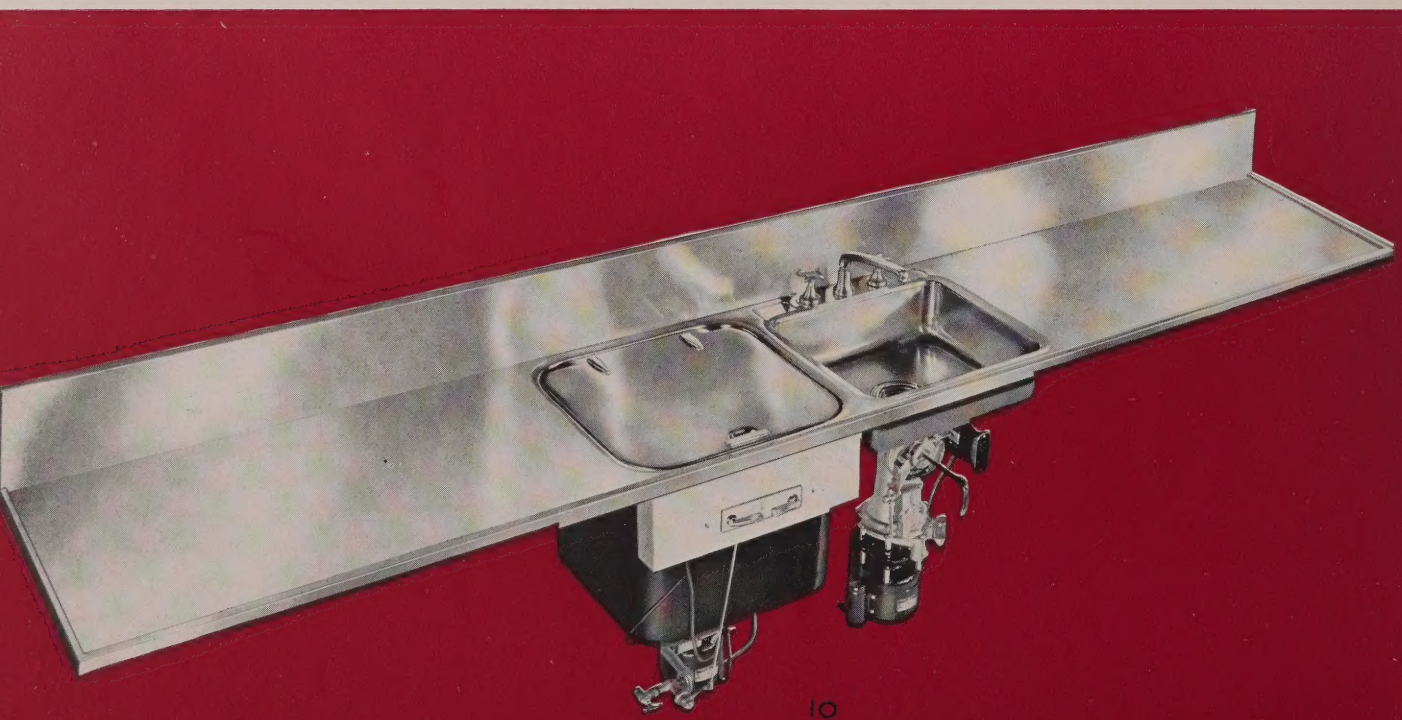
Combined with the demonstrated convenience and efficiency of electric dishwashing, and of the electric method of sewage disposal, however, this complete Electric Sink becomes without doubt the most complete and most desirable all-purpose appliance available for the modern kitchen.

THE General Electric Dishwasher itself is a capacious unit. It will handle a complete dinner service for eight people in one washing. It fills and empties automatically and is easier to clean than an ordinary dishpan. Dirty dishes can be accumulated in the General Electric Dishwasher, leaving your kitchen always neat and clean with never a dirty dish in sight. Furthermore, when the dishwasher is not in use, its hinged Monel top fits neatly into the whole ensemble to provide additional working surface.

The Disposall is a mechanical device that automatically grinds waste food material into a fine pulp, and carries it away through the sewage system. Food scraps, fruit and vegetable waste and peelings, and other kitchen refuse are simply scraped into your sink drain and washed away. Attached to the drain of a Monel Sink, it eliminates the daily job of accumulating and disposing of kitchen garbage.

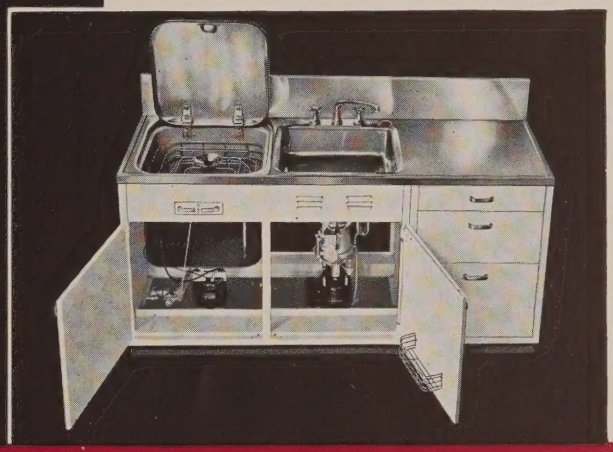
In considering the use of this Electric Sink for your kitchen, note that it is available with a single Monel Bowl only, as the dishwasher itself occupies the space normally utilized for one of the bowls.

Below is a Whitehead Monel Sink adapted for, and shown with, General Electric Dishwasher and Disposall. Embodies all features of the Standard Sink as described on page 6, and is provided with opening for Dishwasher unit and cover, and large drain opening for connection with Disposall unit.



Adapted for
GENERAL ELECTRIC DISHWASHER and DISPOSALL

Shown is a Whitehead Monel Sink and Steel Cabinet Ensemble completely equipped with General Electric Dishwasher and Disposall. Note that all mechanism, though readily accessible, is completely concealed within the base cabinet.



The Cabinet Combinations of the various ensemble Models adapted for General Electric Dishwasher and Disposall are pictured at the right. Ensembles are furnished complete with cabinets, but Dishwasher (including hinged Monel lid), and Disposall when desired, must be ordered separately from your General Electric dealer.

For the kitchen where the Dishwasher is desired apart from the sink, your General Electric dealer offers the Individual Dishwasher Unit pictured below. This unit, equipped with a Monel Top (and Monel Lid), matches the working surfaces of your modern Work Saving Kitchen.

Individual Monel G-E Dishwasher Top frame available. Order as GEDWT-24.

CABINET ARRANGEMENTS OF ENSEMBLES SHOWN WITH DISHWASHER

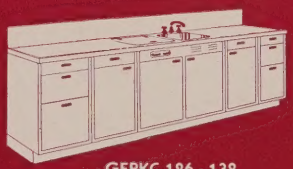
GEPKC 48

GEPKC 63 - 72

GEPKC 84

GEPKC 96 - 108

GEPKC 120



GEPKC 126 - 132

GEPKC 144

TABLE OF SIZES

Ensemble Adapted for Dishwasher	ACTUAL OVERALL			Length of Sink Bowl	Length of Drain-boards
	Width	Length	Height		
GEPKC 48	25	48	36	20	None
GEPKC 63	25	63	36	20	17½†
GEPKC 72	25	72	36	20	26½†
GEPKC 84	25	84	36	20	20⅜
GEPKC 96	25	96	36	20	26⅜
GEPKC 108	25	108	36	20	32⅜
GEPKC 120	25	120	36	20	38⅜
GEPKC 126	25	126	36	20	41⅜
GEPKC 132	25	132	36	20	44⅜
GEPKC 144	25	144	36	20	50⅜

†Single Drainboard, to right of bowl.
When Disposall is not desired, Crumb Cup Strainer should be ordered from your General Electric Dealer.

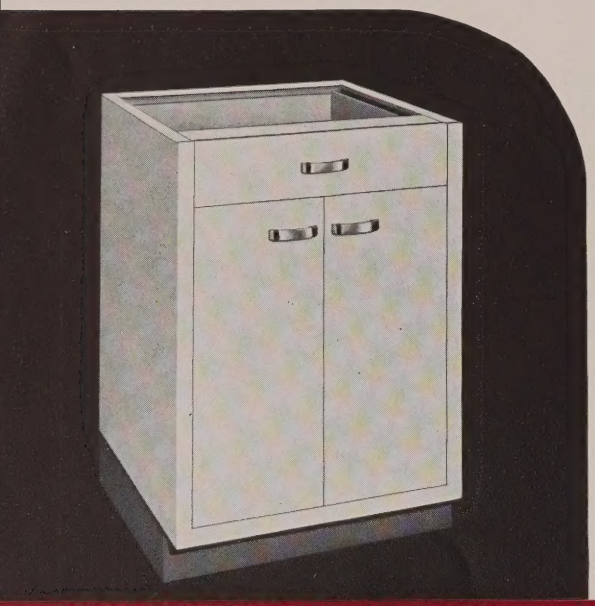
Standard backsplasher heights are 1¼" and 7¾". Please specify back height when ordering. Intermediate back heights are also available.

Sinks are available with one or two end splashers, if desired.

Intermediate sizes of these sinks and combinations available at slight extra cost.

SINKS ARE AVAILABLE WITHOUT BASE CABINETS. TO ORDER, OMIT PREFIX "PK."

STEP SAVERS—
STEEL BASE CABINETS



WHEN you want a utensil or one of the bulk staples (flour, bread, potatoes, etc.) you want them right at hand—not at some distant point from where you're working.

Whitehead Steel Base Cabinets, for "on the spot" use around refrigerator and range centers, speed up preparation of meals by saving needless steps. Because your needs may vary, we furnish two types of cabinets—the "All Drawer" and Cupboard styles—and each is available in six different widths.

Here again, by design and construction, Whitehead engineers visualized your kitchen as a whole! You will find the cabinets identical in quality to your General Electric Range or Refrigerator. When installed, they form an operating unit of the same finish, colors, width and working heights. By increasing the usefulness of your major kitchen appliances these cabinets make your kitchen really efficient.

All base cabinets are 30½" high so that, when assembled with the recessed sub-base for toe space and the Monel working top, their working surface is at an ideal height—36", the same as the Range and Sink. Standard colors are White, Light and Dark Ivory, and Light Green.

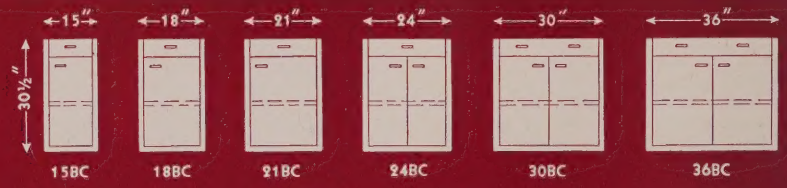
Whitehead construction entails an equal amount of care. Drawers and Cabinets are constructed so that accessories (flour and bread bins, lid compartment, cutlery trays, etc.) may be readily removed for cleaning. Drawers slide easily, doors open and close at finger touch, and the cabinets themselves present a smooth surface—unbroken except for handles—and easily kept in "brand new" condition.

Step into your kitchen and imagine these cabinets in the very places where they are needed. How essential a part of your modern kitchen they really are!

"CUPBOARD STYLE"—24" Depth

Model Number	Dimensions of Cabinet Alone		
	Width	Depth	Height
15BC	15	24	30½
18BC	18	24	30½
21BC	21	24	30½
24BC	24	24	30½
30BC	30	24	30½
36BC	36	24	30½

Furnished with One Adjustable Shelf

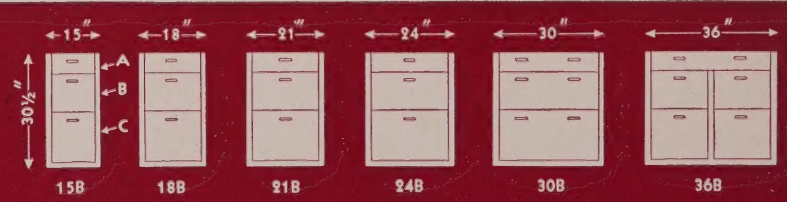


Available with or without Cabinet Tops. Specify whether with or without Sub-Base; with or without Monel Cabinet Top; or whether left or right hinge on single door units.

"ALL DRAWER STYLE"—24" Depth

Model Number	Dimensions of Cabinet Alone		
	Width	Depth	Height
15B	15	24	30½
18B	18	24	30½
21B	21	24	30½
24B	24	24	30½
30B	30	24	30½
36B	36	24	30½

Drawer Cabinets available with varied combinations at slight additional cost. i.e., Two "A" Drawers substituting One "B" Drawer. Three "A" Drawers substituting One "C" Drawer.



Available with or without Cabinet Tops. Specify whether with or without Sub-Base; with or without Monel Cabinet Top.

with MONEL SURFACES

On page 6 we described the reasons why Monel was selected for the modern sink.

Now visualize that same Monel, offering you a continuous unbroken working surface for those other operations that take place in your kitchen. It can reach from refrigerator to sink—from range to sink—cover the base cabinet space *your* kitchen plan calls for.

Since Monel has no harmful effect on foods, and since it is a solid, non-absorbent material, you can prepare foods right on the cabinet top—mixing, kneading, arranging meats, without fear. At a great saving of time, too! And since this surface holds no cracks, edgings, ridges, joints or crannies to harbor grease or food particles, you can clean it quicker than you can wash a pan. What is more it cleans more thoroughly. Ordinary wiping with a damp cloth, and an occasional cleansing with washing powder, will keep it always new. And remember, it is a solid material, not a coating. Yet it has a resilience which saves glass breaking and dish chipping—hitherto a "necessary part" of kitchen experience.

Remember also that your kitchen doesn't have to conform to some "average" size or shape. As shown by the table at the right, there are fourteen lengths available (15" to 114"), designed to fit any combination of base cabinets you might need.

MONEL CABINET TOPS

(Dimensions in Inches)

Model Number	Actual Size		Model Number	Actual Size	
	Width	Depth		Width	Depth
CT 15	15	25	CT 48	48	25
CT 18	18	25	CT 60	60	25
CT 21	21	25	CT 72	72	25
CT 24	24	25	CT 84	84	25
CT 30	30	25	CT 96	96	25
CT 36	36	25	CT 108	108	25
CT 42	42	25	CT 114	114	25

Notes: Intermediate sizes of cabinet tops available at slight extra cost.
Height of apron, 1½ inches.
Furnished with 1¼" or 7¾" backsplashers, or without backsplashers. Specify which.
All Cabinet Tops are furnished with flat surface, unless specified to have a bead.

Base Cabinets for use under Cabinet Tops CT-15 to CT-36 shown on opposite page.

Base Cabinets for CT-42 to CT-114 are composed of any desired possible combination of cabinets shown on opposite page. As shown by diagram at right the Cabinet Top provides an unbroken working surface over the Cabinet Combination.

G-E DISHWASHER ENCLOSURE

Undersink Assembly for all Whitehead Sink Cabinet Ensembles adapted for G-E Dishwasher is shown on page 11. Note that all of these assemblies include a 48-inch basic unit beneath the dishwasher and sink bowl. This 48-inch G-E Dishwasher Enclosure is a steel cabinet, and is available as a separate unit for any undersink assemblage for intermediate size, or custom-built sinks, when combined with base cabinets and fillers. Order as GEDWC-48.

STEEL SINK FRONTS

Undersink assembly for all standard size sink cabinet ensembles is shown on pages 8, 9, 10, 11. In any undersink assemblage for intermediate size or custom-built sinks, the Sink Front should be determined by the overall length of bowl or bowls.

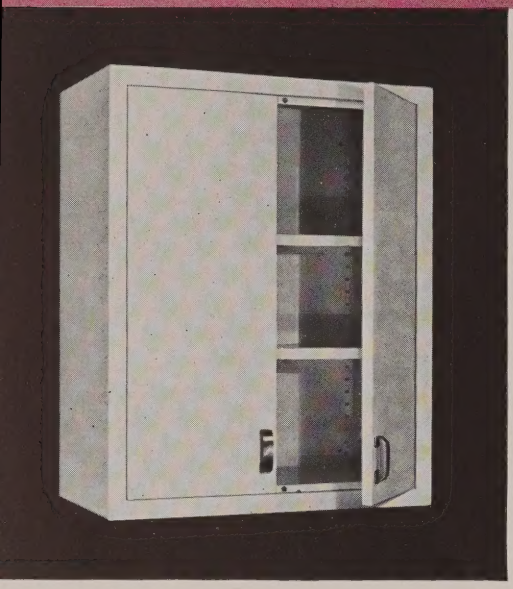
Sink Fronts are available as illustrated in eight sizes (in standard colors as base cabinets), and this range of sizes if properly combined with base cabinets and fillers will meet any undersink cabinet requirements.

Sink Fronts are not cabinets but fronts only and are used to conceal plumbing and to complete base cabinet assembly. Bottom plates, however, are available so that undersink space may be used for the storage of pots and pans.

18 SF 21 SF 24 SF 27 SF 30 SF 33 SF 36 SF 42 SF

When Ordering Single Door Sink Fronts Specify Swing of Door Required

WALL and UTILITY CABINETS



HERE are both convenience and utility to the last degree—in wall cabinets of varied sizes—that form an integral and desirable part of all three of your kitchen centers. They provide storage space for goods and staples, glasses and dishware, condiments and the myriad other items needed immediately above the range, refrigerator and sink. The kitchens and work centers on pages 2, 3, 4 and 5 show how these cabinets can be grouped to conserve your time and vitality.

Mere photographs, however, cannot portray the study spent in designing these cabinets to make them extraordinarily useful. Shelves, for instance, are adjustable at half-inch intervals. The cabinets themselves are 13″ deep—adapted so perfectly to the base cabinets that you can work comfortably without fear of bumping your head. The eighteen different sizes provide for every conceivable need.

Constructed of the finest grade furniture steel, finished in baked enamel, with concealed hinges, and Monel handles, they add the last touch of efficiency to your kitchen—in appearance as well as actuality.

Standard colors are White, Light and Dark Ivory, and Light Green.

WALL CABINETS

(Dimensions in Inches)

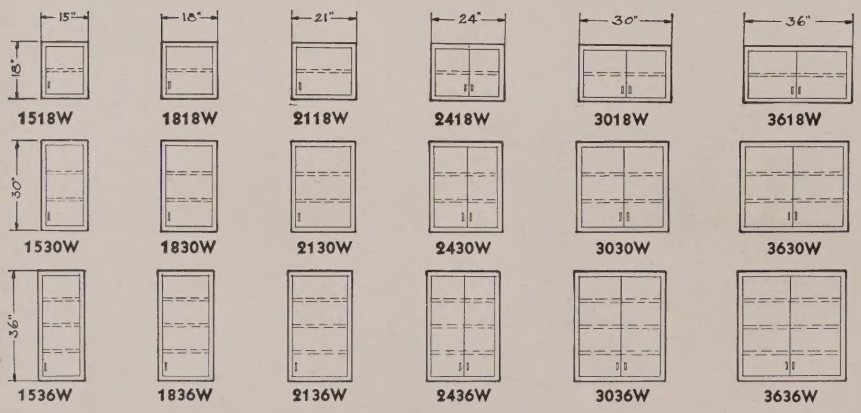
Number	Width	Height	Number	Width	Height
1518 W	15	18	2430 W	24	30
1818 W	18	18	3030 W	30	30
2118 W	21	18	3630 W	36	30
2418 W	24	18	1536 W	15	36
3018 W	30	18	1836 W	18	36
3618 W	36	18	2136 W	21	36
1530 W	15	30	2436 W	24	36
1830 W	18	30	3036 W	30	36
2130 W	21	30	3636 W	36	36

Specify Left or Right Hinge on Single Door Cabinets.

24″ HIGH WALL CABINETS

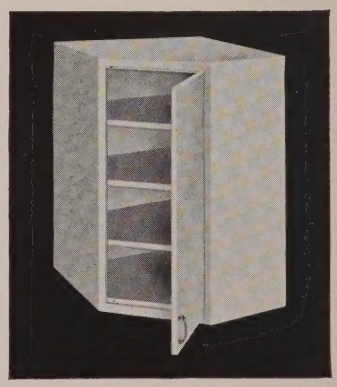
For use over the 13″ deep and 24″ deep, 62″ high, Implement and Linen Cabinets pictured on opposite page. 24″ high Wall Cabinets are available. They are furnished in three widths, 15″, 18″ and 24″, and in two depths, 13″ and 24″.

13″ Depth



CORNER WALL CABINETS

To make full use of what so often is just wasted space, Whitehead has designed the unusually shaped Corner Wall Cabinet illustrated at the right. With this, every square inch of your wall cabinet area is used to the fullest. Available in two heights, 30″ and 36″. It is also available without door and with Chinese Red Interior for use as a corner niche for ornaments only.

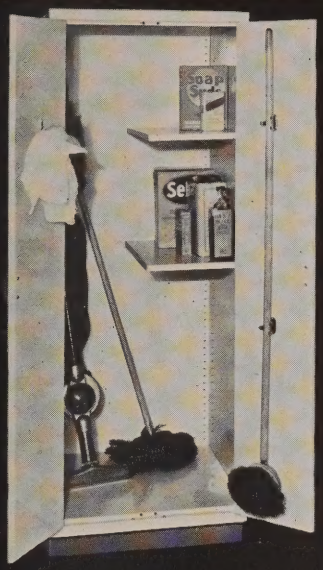


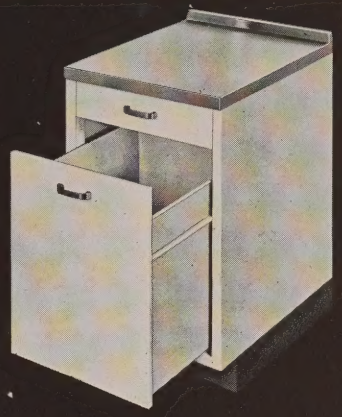
UTILITY CABINETS THAT MEET SPECIFIC NEEDS

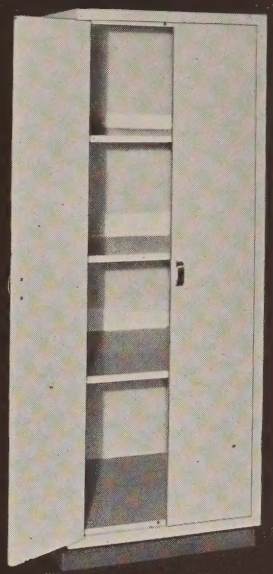
Every kitchen has need for special storage space. Whitehead kitchen planners have not overlooked these necessities. On the opposite page are shown a number of utility cabinets whose purpose is more specific than the base and wall cabinets which provide storage space at your three kitchen centers. Pictured, for instance, are implement cabinets that keep out of sight those awkward cleaning implements such as brooms, mops and pails; cabinets for clean and soiled linen and for vegetable storage; special cabinets that make the dead corner under your working surface completely available, as well as electrically heated cabinets for towel drying and plate warming.

AVERY CLASSICS

TO KEEP THINGS WHERE THEY BELONG







VEGETABLE STORAGE CABINET

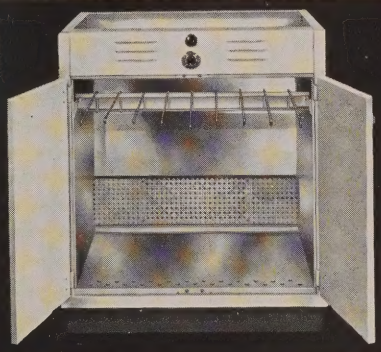
21" and 24" wide base cabinets equipped with three vegetable bins louvered for air circulation. Used under individual or continuous Monel working surface.

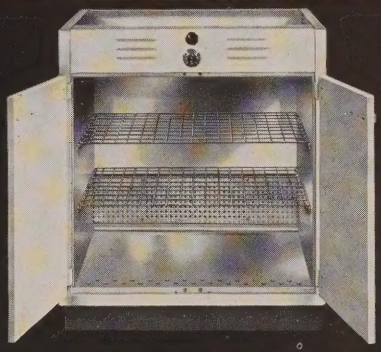
SOILED LINEN CABINET

Provides a long-felt need in the kitchen. Available in 21" and 24" widths. Like all base cabinets, they are 24" deep. Height (with sub-base and Monel top) is 36".

IMPLEMENT CABINETS are made in two heights, pictured above and below. The 62" model above (66" high with sub-base) is available in two depths, 13" and 24", and three widths, 15" and 18", single door, and 24", double door. Equipped with wall hooks, broom holder and two half-width shelves. Wall cabinets shown on opposite page are available to fill out a ceiling height of 90".

LINEN CABINETS, pictured above and below, are likewise made in two heights. The 62" model (66" high with sub-base) is available in six sizes, 15" and 18" wide with single door and 24" wide with double door—each in 13" and 24" depths. They are fitted with adjustable shelves. 24" high wall cabinets can also be used over all six of these sizes.



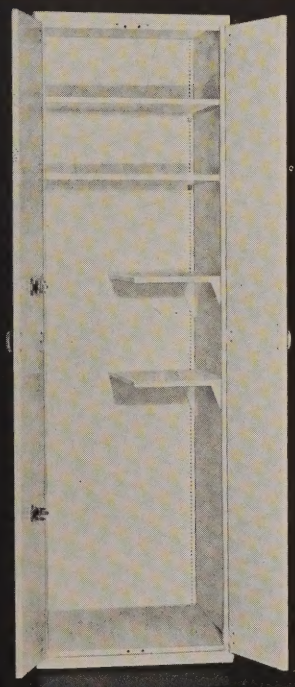


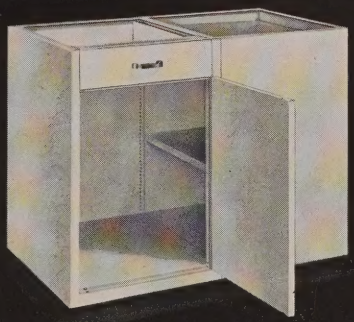
TOWEL DRIER CABINET

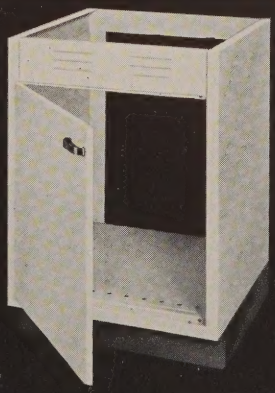
Aluminum lined insulated cabinets, 24" and 30" wide, equipped with aluminum towel racks. Heated by a 600-watt electrical unit with three-heat switch.

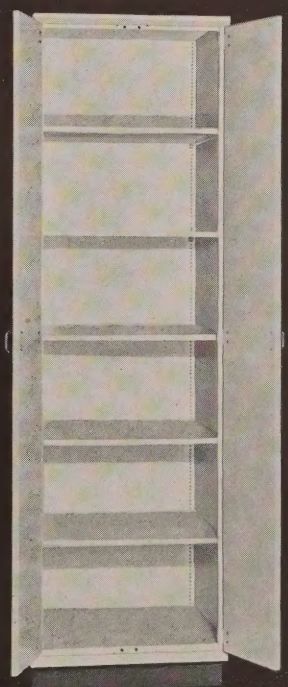
PLATE WARMER CABINET

Same construction and sizes as the Towel Drier Cabinet, but furnished with two open grill shelves for plates. 24" or 30" deep and 36" high (with sub-base and Monel top).









THE 80" IMPLEMENT CABINET is used (with a 4" sub-base) where an 84" ceiling height is desired. Available in 15" and 24" widths, though only in 24" depth. Furnished with two additional full-width shelves.

DEAD CORNER CABINET

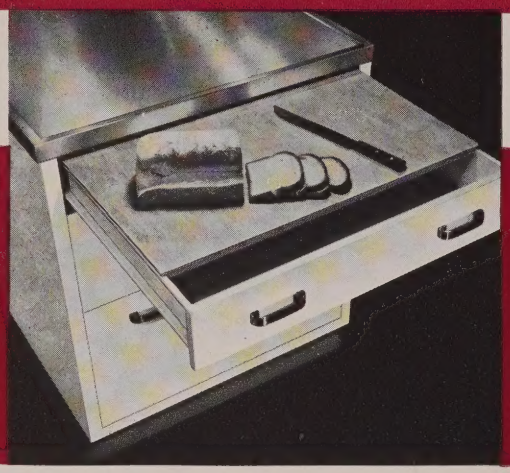
To make useful storage space of that dead base corner. A three-sided cabinet, 20" deep and 24" wide, that is fastened to an opened side of any BC cabinet, as shown.

SINK FRONT CABINET

A one-piece unit that combines all necessary under-sink necessities. Intended primarily for use when the bowl is at the end of sink combination.

THE 80" LINEN CABINET (84" high with sub-base) is likewise used when a single cabinet is desired for an 84" cabinet ceiling height. Equipped with five adjustable shelves, it is available in 24" depth only, but in 15" and 24" widths.

CABINET ACCESSORIES



CARRYING out plans for your convenience to the most minute detail, Whitehead offers you cabinet and kitchen accessories that can eliminate those last little annoyances of kitchen work.

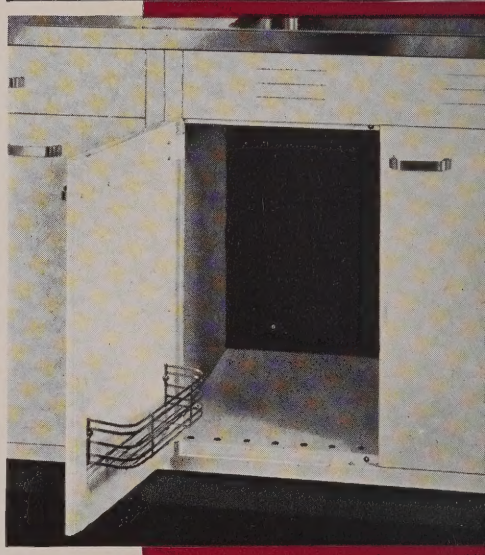
CUTLERY TRAY—For the convenient and systematic storage of your cutlery and tableware this Tray is an ideal time and work-saving accessory. It is constructed to fit snugly the full length of an A drawer and is supplied in two widths. Partitions arranged stationary with one full-length partition to provide for large cutlery implements. Trays lined with gray linoleum cemented to drawer bottom.

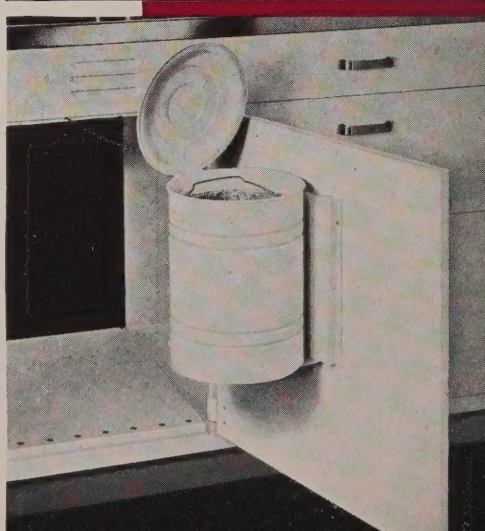
SLICING BOARD—Out of your way yet ready instantly when you want it, the Slicing Board is of well-seasoned laminated wood construction, free from warpage. It is located within a housing placed below work top and out of sight except when needed. It slides on the drawer rails and will extend full length of drawer. Furnished for all size top drawers. Easily removable for cleaning or for use on counter top.

STEP SHELF—In your kitchen storage space are many small boxes and cans of varied size and shape. Usually they are hard to "get at." This Step Shelf promotes orderliness and economy of effort by increasing visibility and accessibility of such items. Supplied in six sizes for all width wall cabinets and constructed in two halves to facilitate placing within cabinet and to insure a snug fit.

SOAP POWDER RACK—This rack is attached to the back of sink front door, usually the left-hand door where double doors occur. It serves as a convenient storage space for soap powders and cleansing equipment.

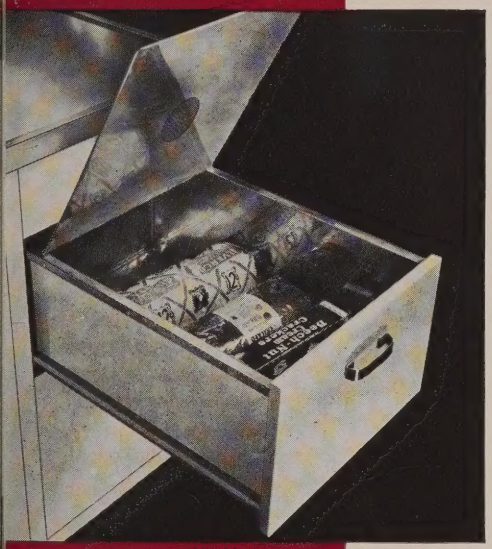
REFUSE CONTAINER—Even to the disposal of waste, Whitehead planning operates. This Refuse Container provides for the bag system of disposal and is attached to the rear of either left or right sink front door, usually the right-hand door where double doors occur. Specify whether for left or right-hand door. Easily attached, it is removable without tools for cleaning.





The Final Refinement

IN YOUR WORK SAVING PLAN



BULK STORAGE BINS—To you, we are sure, the convenience of these bins, and their suggestion of economy for bulk-buying, needs no special explanation. Set consists of one wide flour storage bin, approximately two-thirds the width of drawer, and one bin divided in half for storage of sugar and meal. Storage in flour bin averages 25 pounds in smallest model; storage in one-half of small bin averages 10 to 15 pounds of sugar. Supplied in six sizes to fit a B or C base cabinet drawer. Each bin constructed with hinged cover and screened humidity regulator. Easily removable for cleaning.

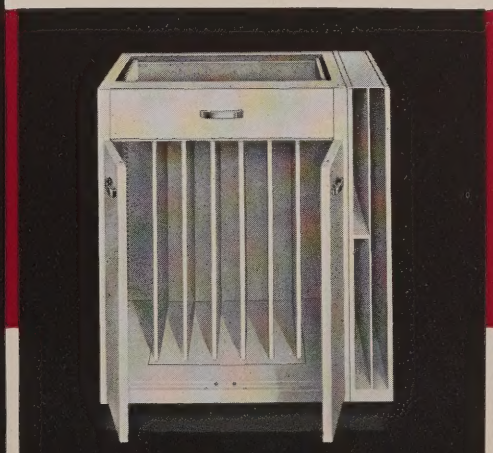
BREAD BIN—The Bread Bin is designed for the convenient storage of bread, cake and pastry in either B or C drawers of base cabinets. It is supplied in six sizes to fit all width drawers. Constructed with hinged cover and equipped with screened humidity regulator. Easily removable for cleaning.

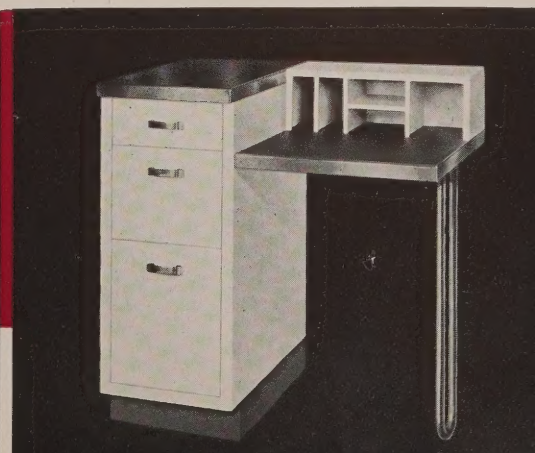
LID RACK—The Lid Rack serves as a partition to form compartments in either B or C base cabinet drawers, making a convenient space for holding lids, pie pans and other flat ware where they can be readily reached. Furnished in different sizes for each width drawer. If desired, drawers may be divided into as many as six compartments.

TRAY RACKS—Tray Racks to fit base cupboard (BC) units can be furnished in two sizes, 15" wide for 15" and 18" BC cupboards, and 21" wide for BC cupboards 21" to 36".

Open Tray Racks are available in three sizes: 3", 4" and 6" wide, and are conveniently used for filling a specified wall length by placing alongside cabinet units.

PLANNING DESK—Where space permits, the Planning Desk is an extremely handy piece of kitchen equipment. It is especially designed for all desk work that has to do with the business of the commissary center of your household. Planning meals, ordering provisions, keeping track of bills and accounts—all these functions are easier with a desk right in the kitchen; drawers for storing recipe books and clippings; pigeon-holes for current bills and notes; ample working surface with room for a telephone. Constructed of steel with attractive Monel edging, linoleum top and chrome legs. One size only—36" wide, 25" deep and 36" high, but available with either left or right-hand desk section.





Now... WHAT WOULD MY KITCHEN LOOK LIKE?

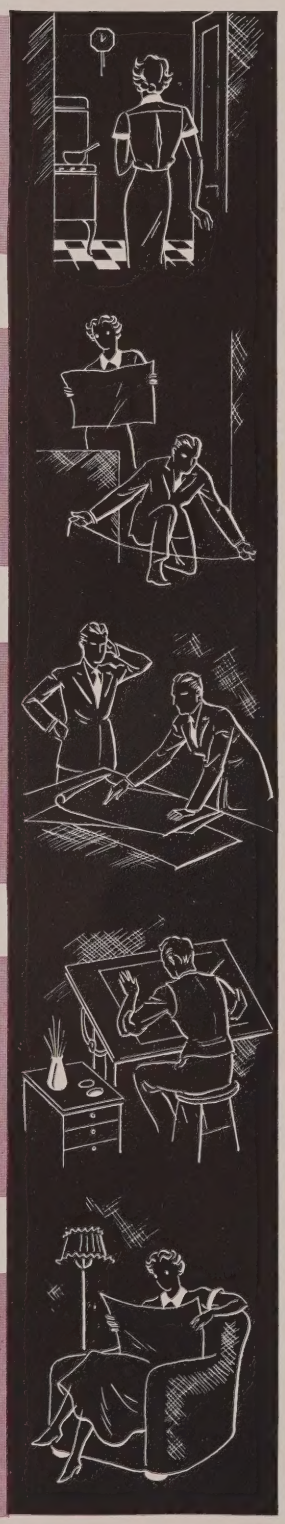
Take a critical look at your kitchen. Do you see possibilities for improvement? Then take the first step to make that picture clear!

With your General Electric dealer, take certain dimensions of your present kitchen. He has a planning sheet on which he also will draw a rough layout of your present kitchen.

Kitchen experts will go over the layout, plan your three work centers in proper relation, recommend proper cabinet accessories, quote the entire cost.

A planning expert will then visualize their recommendations (see the drawing at the right). He will show the new floor plan and views of each of the side walls.

These recommendations, together with the artist's drawing and estimate, will be sent to you for study. Then you will really see your kitchen as it might be—recognizing beauty that perhaps has never been apparent—counting the wearisome steps that can be saved—and should!



THROUGHOUT this book we have presented a picture of the factors that make for work-saving kitchens—enlightened planning, modern materials, proper accessories. We have told you that the products you saw pictured were designed to fit *your* kitchen. Perhaps you've been wondering how they might really transform it, and what the cost would be.

Whitehead's kitchen plan goes farther than asking you to accept statements of fact on faith. You can actually *see* your kitchen on paper—exactly as it could look with all of these work-saving features installed. You can compare that paper plan with your present layout, and see for yourself the inherent beauty and convenience lying dormant in your kitchen. You can also *know* just what such a kitchen costs!

Your General Electric representative has a planning sheet and can help you write down the dimensions of your present kitchen so that kitchen experts may have the facts for concrete visualization.

These experts will then furnish you with a finished drawing of a modern Monel kitchen—not anybody's kitchen, but YOURS. An itemized estimate of equipment needed will accompany the plan. It will take into full consideration all modern appliances you have already installed. Follow the five easy steps shown at the left, and see just what your kitchen CAN BE.

If your General Electric dealer has no planning sheets available he can secure one for you. If you prefer you can write Whitehead for its individual sheet—"A Special Invitation."

This might be *your* plan showing how experienced planning and modern equipment can transform your kitchen into a room where daily tasks will be a pleasure.

DON'T FORGET HOT WATER

Plenty of **CLEAN** *Hot Water is essential in* **ANY** *Kitchen*

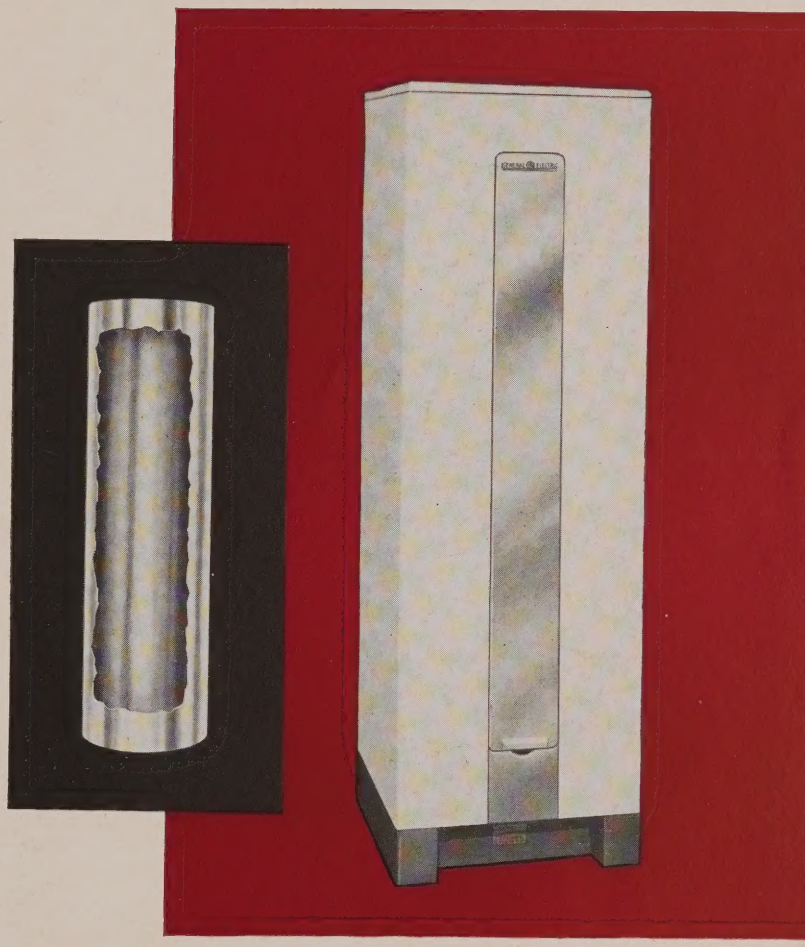
A kitchen "must" that has long been a command of fastidious housewives is—cleanliness! But when it comes to clean hot water, there is another point that is equally essential—an automatic supply! Given these two, life in your kitchen can flow without interruption, fear or danger.

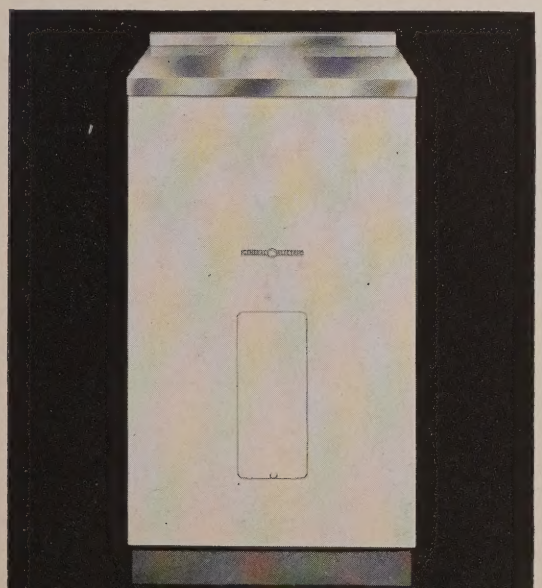
This might seem like an exaggerated statement. But if you have ever been plagued with contaminated hot water that comes from a rusty tank . . . if you have ever raged at the long delay sometimes experienced in getting *any hot water at all,* whether clean or rusty . . . then you can well appreciate what CLEAN hot water, automatically delivered, really means.

That's why the General Electric Hot Water Heater pictured at the right is not only fool-proof in operation, but also embodies a Whitehead Monel Storage Tank. For Monel cannot rust, will always deliver immaculate, sparkling hot water so long as the *source* is pure.

Whitehead Monel Tanks are guaranteed in writing for twenty years against rust and corrosion. Your General Electric Dealer will be only too glad to tell you about them.

The small, table-top General Electric Water Heater pictured below also contains a Whitehead Monel Tank and, in addition, has a Monel Cabinet Top. This heater stores up an ample supply of *clean* hot water for all kitchen needs; and is so situated that the space above it becomes an extra working surface for you.





GENERAL ELECTRIC AUTOMATIC ELECTRIC WATER HEATER

with

MONEL TANK

GUARANTEED FOR 20 YEARS

36" High Model with Monel Cabinet Top.

Products Manufactured by

WHITEHEAD METAL PRODUCTS CO.

OF NEW YORK, INC.

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